State of Mississippi

Mississippi Department of Agriculture and Commerce

Agriculture Fact Sheet Muscadines 2014



- Muscadines ripen in Mississippi in late August through September.
- Mature vineyards average 10 to 12 tons of muscadines per acre.
- There are 85 species of grapes. Muscadines are native to the Southeastern United States.
- There are four major varieties of muscadines for processed juice Carlos, Noble, Sterling, and Doreen.
- Some excellent fresh market varieties are Summit, Black Beauty, Darlene, Fry, and Sweet Jenny.
- American muscadines have long been noted for excellent tasting fruit, jellies, pies and juice.
- There are red as well as bronze muscadines. The bronze are better known as white muscadines which are preferred for juices and jellies.
- Muscadines have very few pests when compared to other crops.
- The muscadine is one of the most productive of all the berries.
- Some muscadines are female and some are self fertile. Female varieties need a self fertile variety close by to pollinate it. A female variety growing alone will not bear fruit.
- Muscadines are high in vitamin C and several other nutrients, and low in sodium. The
 fruit, especially the skin and pulp, is an excellent source of calcium, magnesium and
 potassium, and is also a good source of iron.
- Muscadine pomace (by-product of the muscadine after the juice is pressed) is an excellent source of resveratrol and water soluble fiber that aids in helping lower high blood pressure, serum triglycerides, and cholesterol.

Source: Mississippi State University